

Salads, Small Plates, & To Share

Bread & Butter \$8

*Warm sourdough, roasted garlic
olive oil butter*

House Cut Fries \$12

Cauliflower Agrodolce \$14

*Cauliflower, Italian agrodolce sauce with red
onion, chili de arbol, & pickled fresno*

Brussel Sprouts with Lemon Balsamic \$14

*Crispy brussels, lemon balsamic reduction,
Parmigiano Reggiano, herbs*

Plantains with Salsa de Calabacita \$14

*Fried sweet plantains, jalapeno & zucchini
green sauce*

Seasonal Soup \$10

Ask server for details

Strato Salad \$8/\$14

*Romaine & arugula, cucumber, Campari
tomato, lemon & oregano vinaigrette*

Caesar \$8/\$14

*Romaine & arugula, parmigiano Reggiano,
roasted garlic dressing, Sourdough
breadcrumbs*

Classic Wedge \$9/\$14

*Blue cheese crumbles, egg, bacon,
pickled red onions, Campari tomato,
herb buttermilk dressing*

Salad Additions

1/2 Grilled Chicken \$17, Salmon*\$18,

6 Grilled Shrimp \$16

Entrees

Butternut Risotto \$24 (Vegan)

*Butternut risotto, roasted mushroom &
shallots, red wine reduction, sage*

Rosemary Grilled 1/2 Chicken \$33

*Whipped potatoes, roasted broccoli, diavolo
sauce, pickled fresno*

Pan Seared Salmon* \$33

*Herbes de Provence marinade, cauliflower &
carrots, pine nut & sundried tomato herb
salsa, grilled lemon*

Soup & Salad \$20

Our seasonal soup, with choice of salad

Ribeye & Brisket (8oz.)*Burger \$22

*House ground 8oz patty, mustard & garlic
aioli, applewood bacon, fontina, house made
pickles, house cut fries, challah bun*

Business Lunch \$36

1st Course

Small Caesar, Strato, or Half Wedge

2nd Course

Rosemary Grilled Chicken,
Pan Seared Salmon

3rd course

Seasonal Cheesecake +\$5

Classic Flan +\$5

Chocolate Budino +\$5

Desserts \$8

Seasonal Cheesecake

Ask server for details

Classic Flan

Chocolate Budino

*Italian chocolate custard
with whipped cream and cinnamon*

*Raw or undercooked food carries a risk of foodborne illness

Tables of 5 or more will have a 20% service fee